

La Lepre

Bianco del Ticino DOC



Ticino tradition is combined with a desire to experiment in this well-balanced wine - the result of blending Merlot grapes, vinified in white, with aromatic and semi-aromatic grapes. It is a reinterpretation of a classic, the fruit of our winemaker's flair: an ideal companion for summer aperitifs.

Grape varieties	Merlot, Kerner
Vintage	2024
Grade alcoolique	12.5% vol.
Vineyard location	Locarno, Maggia Delta
Age of vines	8 to 35 years depending on plot
Soil	sandy-slightly clayey, derived from granite rocks and gneiss
Production per m2	900 g
Ageing	6 months of ageing in steel
Storage	2025-2027
Vintage description Very rainy and cool spring followed by a sunny and dry summer. Thanks to a favorable September, the grapes achieved good ripening.	
Vinification This white wine is produced by hand harvesting, separation of the must from the marc by means of soft pressing and subsequent fermentation in temperature-controlled stainless steel tanks. The grape varieties are vinified separately and then blended.	
Alcohol content	12.5 % vol.

How it looks

Citrus and fruity impact, with white peach and apricot standing out. Light notes of chamomile and hay.

Aroma

Citrus and fruity impact, with white peach and apricot standing out. Light notes of chamomile and hay.

Taste

Pleasant fullness on the palate and freshness. The fruity notes detected on the nose are well reflected. Enjoyable drinkability and balance.



Perfect match with

Baked turbot with a side of white polenta from Terreni alla Maggia.
Summer cold appetizers. Mixed fried dishes. Seafood salad.